



DINNER

SERVED DINNER

Priced per guest. Minimum 25 people.

All served dinners include choice of soup or salad and dessert in addition to coffee, decaffeinated coffee, hot tea, iced tea, rolls and butter.

SERVED DINNER BEGINNINGS - choice of one

- | | |
|--------------------------|--|
| Tomato bisque | Spring mixed greens with assorted dressings |
| New England clam chowder | Sonoma field greens with oranges and toasted pecans with raspberry vinaigrette |
| Potato leek soup | Tossed green with assorted dressings |
| Traditional Caesar salad | |

ENHANCED SPECIALTY BEGINNINGS

- | | |
|--|-----------------------------|
| Seafood chowder 12 | Shrimp cocktail 12 |
| Spinach salad with warm bacon dressing 8 | Assorted chilled seafood 28 |

CHICKEN ENTREES

Chicken Milan 36

Chicken breast lightly breaded with panko and Parmesan cheese
Pan fried and served with lemon butter sauce
Chef's choice of appropriate vegetable and starch

Chicken Parmigiana 36

Chicken breast lightly breaded and pan fried
Topped with marinara sauce and mozzarella cheese served with spaghetti

Breast of Chicken Piccata 36

Sautéed and served with white wine mushroom lemon butter caper sauce
Chef's choice of appropriate vegetable and starch

Grilled Breast of Chicken 38

Roasted chicken breast with mushroom sauce
Chef's choice of appropriate vegetable and starch

Portobello Stuffed Grilled Breast of Chicken 40

Airline chicken breast stuffed with a portobello mushroom filling and prosciutto sage cream sauce
Chef's choice of appropriate vegetable and starch

Asiago Crusted Chicken Breast 40

Port wine beurre blanc
Chef's choice of appropriate vegetable and starch



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BEEF AND LAMB ENTREES

Charbroiled New York Steak 48
Caramelized onion Worcestershire jus
Chef's choice of appropriate vegetable and starch

Slow-Roasted Prime Rib of Beef 55
Served with creamy horseradish sauce and au jus
Chef's choice of appropriate vegetable and starch

Grilled Porterhouse 55
Served with steak sauce
Chef's choice of appropriate vegetable and starch

Herb-Crusted Lamb Chops 52
Served with mint demi-glace
Chef's choice of appropriate vegetable and starch

Grilled Filet Mignon 58
Served with port wine sauce
Chef's choice of appropriate vegetable and starch



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FISH AND SEAFOOD ENTREES

Shrimp Scampi 42
Served with pasta and chef's choice vegetable

Grilled Salmon 40
Served with citrus dill sauce
Chef's choice of appropriate vegetable and starch

Pan-Seared Scallops 45
Tender scallops topped with a lemon caper drizzle
Chef's choice of appropriate vegetable and starch

Pan Fried Chilean Sea Bass 48
Citrus beurre blanc
Chef's choice of appropriate vegetable and starch

Lobster Market Price
Choice of broiled or Milanese
Gently pounded and lightly breaded lobster tail sautéed
Lemon butter sauce
Chef's choice of appropriate vegetable and starch



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COMBINATION PLATES

- Chicken and Salmon 47**
 Boneless breast of chicken and salmon filet
 Beurre blanc
 Chef's choice of appropriate vegetable and starch

- Filet Mignon and Chicken 52**
 Grilled filet with boneless breast of chicken
 Served with mushroom sauce
 Chef's choice of appropriate vegetable and starch

- Filet Mignon and Salmon 56**
 Grilled filet with salmon filet
 Served with red wine sauce
 Chef's choice of appropriate vegetable and starch

- Filet Mignon and Lobster Market Price**
 Grilled filet with lobster tail
 Drawn butter and peppercorn sauce
 Chef's choice of appropriate vegetable and starch



DINNER

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DESSERTS - choice of one

- Deep caramel apple pie
- Black Forest cake
- Carrot cake
- Tiramisu cake
- Double chocolate fudge cake
- Plain or strawberry cheesecake
- White chocolate cheesecake with strawberry sauce

Add scoop of ice cream for \$5 additional per person

